

# Roasted Asparagus

*With bacon candy, feta, duck egg, and foie gras hollandaise*

Recipe courtesy of Virtú Honest Craft



Yield: 4 servings

## Ingredients

1 bunch medium asparagus stems trimmed  
1 tsp olive oil  
4 duck eggs (may substitute with chicken eggs)

6 slices thick cut bacon  
1 ½ cups sherry vinegar  
½ cup sugar

2 Tbsp feta cheese crumbles

3 oz foie gras  
3 oz clarified butter  
2 egg yolks  
½ tsp lemon juice

Salt & Pepper to taste



## Directions

### For the hollandaise:

Set up a double boiler on your stove top with shallow simmering water. In a small pan render the foie gras until completely liquefied. Skim off any unwanted debris from the top. In a non-reactive mixing bowl place the yolks and begin to whisk over the double boiler removing from the heat from time to time. Whisk until you get the eggs to a ribbon stage. Slowly add the clarified butter and foie gras fat alternating between the two. Season with lemon, salt and pepper and set aside until use.

### For the bacon candy:

Cut the bacon into cubes and place in a cold pan over medium heat. Allow the bacon to render its fat until crispy. Strain the fat from the bacon and set aside. In the same pan, deglaze with sherry vinegar

and add sugar. Let reduce until a syrup consistency and add bacon back to the pan thoroughly tossing through. Remove from heat and set aside.

**For the dish:**

For the asparagus, coat in olive oil and season with salt and pepper. You can grill the asparagus at this point or place in a 400 degree oven until just fork tender but still a little bite and some char color. In an egg pan cook the duck eggs to your liking. I like mine sunny side up for this dish.

Arrange asparagus on a serving dish and top with the cooked duck eggs. Sprinkle with the feta cheese crumbles and bacon candy. Drizzle the entire dish with the foie gras hollandaise and serve!